WO 2004/002239 PCT/US2003/020459

Claims

- 1. A purified amylase inhibitor obtained by a process comprising the steps of:
 - (i) grinding white kidney beans to produce coarsely ground beans;
 - (ii) extracting impurities from the coarsely ground beans by subjecting the beans to supercritical carbon dioxide, under vacuum pressure, to obtain a bean mass;
 - (iii) incubating the bean mass in deionized water to obtain a first bean suspension containing a first solid component and first liquid component;
 - (iv) separating out the first solid component from the bean suspension and retaining the first liquid component;
 - incubating the first solid component in deionized water to obtain a second bean suspension containing a second solid component and a second liquid component;
 - (vi) separating out the second solid component from the second bean suspension and retaining the second liquid component;
 - (vii) combining the first liquid component and the second liquid component to obtain a final liquid solution;
 - (viii) subjecting the final liquid solution to heat exchange to obtain a concentrated bean extract;
 - (ix) drying the concentrated bean extract;

whereby a purified amylase inhibitor is obtained.

- 2. The purified amylase inhibitor according to claim 1, wherein the separating of steps (iv) and (vi) of the process is carried out by filtering through a filter press.
- 3. The purified amylase inhibitor according to claim 1, wherein the separating of steps (iv) and (vi) of the process is carried out by centrifugation.
- 4. The purified amylase inhibitor according to claim 1, wherein the drying of step (ix) of the process is carried out by spray drying the concentrated bean extract to form a dried bean extract, and wherein the method further comprises the steps of:

WO 2004/002239 PCT/US2003/020459

(x) rehydrating the dried bean extract to form a rehydrated bean extract; and

- (xi) lyophilizing the rehydrated bean extract.
- 5. The purified amylase inhibitor according to claim 1, wherein the drying of step (ix) of the process is carried out by lyophilization.
- 6. The purified amylase inhibitor according to claim 1, wherein the extracting of step (ii) of the process is carried out at a temperature of about 120-200°F for about two hours.
- 7. The purified amylase inhibitor according to claim 1, wherein the extracting of step (ii) of the process is carried out at a temperature of about 135-160°F for about two hours.
- 8. The purified amylase inhibitor according to claim 1, wherein the extracting of step (ii) of the process is carried out at a temperature of about 145°F for about two hours.
- 9. The purified amylase inhibitor according to claim 4, wherein about 40-70% of the dried bean extract of step (x) is rehydrated.
- 10. The purified amylase inhibitor according to claim 4, wherein about 60% of the dried bean extract of step (x) is rehydrated.
- 11. A method for inducing weight loss in a mammal in need thereof comprising administering to the mammal, an effective amount of a purified amylase inhibitor according to claim 1.
- 12. The method according to claim 11, wherein the mammal is a human.
- 13. A method for improving post-prandial glucose tolerance in a mammal in need thereof comprising administering to the mammal, an effective amount of a purified amylase inhibitor according to claim 1.
- 14. The method according to claim 13, wherein the mammal is a human.